#### LAKESIDE RESTAURANT

## The Legacy Great Hallingbury Manor

# OPENING HOURS: MONDAY - SATURDAY 6.30 PM - 10.00PM, SUNDAY 6.30PM - 9.30PM

We cannot guarantee traces of nuts on all food prepared·
In case of allergies please ask the Restaurant Manager or Head Chef·
Due to the high standards of our menu at the Great Hallingbury Manor, the menu contains mainly
locally sourced produce including herbs picked from our own garden·
All prices are inclusive of VAT at the standard rate·
A 12.5% discretionary service charge will be added to your final bill· Thank you

Restaurant · Bar · Private Dining · Afternoon Tea · Sunday Lunch





## Starters

| CONFIT OF DUCK LEG  Harumaki Style Spring Roll on a Bed of Julienne Vegetables Served with Hoisin Sauce                | £8·95  |
|--|--------|
| POTTED CRAB White Crab Meat with Crispy Crab Claw, Melba Toast and Spicy Tomato Chutney                                | £9·95  |
| TOMATO, MOZZARELLA AND AVOCADO SALAD  Served on a bed of Iceberg Lettuce, Basil Leaves and Pesto                       | £6·95  |
| SEAFOOD TOWER  Roasted Salmon, Crayfish Tail, Atlantic Prawns with Basil Oil and Pickled Cucumber                      | £8·95  |
| GRILLED SEAFOOD SKEWERS  Tiger Prawns, Pancetta Wrapped Scallops, Roasted Peppers, Herb Salad and Piri Piri Sauce      | £9·95  |
| WILD MUSHROOM AND MOZZARELLA RISOTTO CAKES  Served with Parmesan Crisp, Mixed Leaf Salad and a Drizzle of Truffle Oil  | £6·95  |
| GRILLED ASPARAGUS  Served with a Poached Egg, Hollandaise Sauce, Rocket Salad and Cherry Tomatoes                      | £6·95  |
| Soups  |        |
| GAZAPACHO Chilled Home-made Soup with cucumber, Tomatoes, Basil and Garlic Served with Crème Fraîche                   | £5·95  |
| SOUP OF THE DAY Served with crusty Bread   | £5·95  |
| Please Ask Member of the Restaurant Team for Our Daily Specials  Starter £6.95 Main Course £16.95 Dessert £5.95        |        |
| Main Courses   |        |
| Seafood Offerings  |        |
| PAN FRIED FILLET OF SEA BASS  Served with Roasted Fennel, Red Onions, Cherry Tomatoes, Garlic, Radish and Rocket Salad | £15·95 |
| GRILLED COD FILLET  Wrapped in Parma Ham with Mussels and Prawns in a Spicy Tomato Sauce with Crispy Bubble and Squeak | £16·95 |
| FILLET OF LEMON SOLE   | £16·95 |

With Scallops and Clams in a White Wine Sauce on a Bed of Spinach and Fine Beans

#### Main Courses

#### Meat Delights

FILLET OF BEEF £21.95 Served with Potato Beignets, Red Wine Jus, Braised Shallots and Sautéed Greens GRILLED SIRLOIN £18.95 702. Sirloin Steak Cooked to Your Liking Served with Double Cooked Chunky Chips, Flat Mushroom, and Cherry Tomatoes on the Vine Choose From Selection of Sauces to Accompany Your Steak: Diane Sauce, Green Peppercorn Sauce or Mushroom Sauce RUMP OF LAMB £18.95 Served with Finger Potatoes Wrapped in Pancetta Served with a Creamy Leek and Madeira Sauce PAN FRIED CHICKEN BREAST £15.95 Stuffed with Chorizo, Served with Sautéed Potatoes, Grilled Asparagus and Mushroom Sauce VEAL STEAK MILANESA £15.95 Served with Tomato and Rocket Salad PAN FRIED DUCK BREAST £16.95

#### HOW WOULD YOU LIKE YOUR STEAK?

Served with Dauphinoise Potatoes, Orange Sauce and Baby Vegetables

RARE - Steak should be warm through the middle, lightly charred on the outside, browned around the sides and bright red in the middle.

**MEDIUM RARE** - Steak should be warm through the middle with a hint of red. Most of the center of the steak should be pink.

MEDIUM - Steak should have a thick band of light pink through the middle but, more browned than pink.

**MEDIUM WELL** - Steak should have a hint of pink in the very middle of the steak. The surface should be a dark brown with good charring on the top and bottom.

WELL DONE - 12-15 minutes per side. This meat has no hint of pink at all.

#### Vegetarian Options

| VEGETABLE RISOTTO   | £10·95 |
|---|--------|
| Risotto served with Peas, Broad Beans, Rocket and Parmesan Shavings |        |
| QUENELL OF SEMOLINA AND GREYERE CHEESE                              | £10·95 |
| Served with Tomato Sauce and Mill Foe of Mediterranean Vegetables   |        |

#### Side Orders

| French Fries or Chunky Chips | £3·00 |
|------------------------------|-------|
| Mash Potatoes                | £3·00 |
| Garlic Sauteed Vegetables    | £3·00 |
| Sautéed Spinach              | £3.00 |

### Desserts

| SUMMER FRUIT ETON MESS Served with Raspberry Sorbet and Mint   |           | £6·75                                   |
|--|-----------|---|
| FRESH FRUIT PLATTER Served with Sorbet   |           | £5·95                                   |
| RHUBARB CRUMBLE Served with Raspberry Ripple Ice Cream or Vanilla Ice Cream  |           | £5·95                                   |
| BAILEYS CHEESECAKE Rich Cheesecake served with Coffee Gelatine   |           | £6·95                                   |
| HONEY & MILK CHOCOLATE PARFAIT  Served with Glazed Orange Segment and Orange Coulis  |           | £7·95                                   |
| CHEESE BOARD  A selection of fine British and French Cheeses   |           | £7·95                                   |
| SELECTION OF FINE ICE CREAM AND SORBETS  Vanilla, Chocolate or Strawberry Ice Cream  Lemon, Raspberry or Mango Sorbet                          |           | £5·95                                   |
| We Recommend   |           |   |
| <b>DESSESERT WINE</b> Château du Seuil, Cerons / France  Rich, luscious and sweet with a pronounced honeyed bouquet and fresh citrus flavours. | 50ml      | £3·50                                   |
| <b>PORT</b> Graham's LBV, Douro Portugal  Single vintage: rich and fruity with elements of figs, chocolate and spice                           | 50ml      | £3·50                                   |
| Hot Beverages  | <u> 2</u> | <b>K</b>                                |
| ESPRESSO Molinari  | TWIN      | Sing Sing Sing Sing Sing Sing Sing Sing |
| CAFÉ AMERICANO - Rich, full-bodied espresso with hot water   |           | £2·95                                   |
| CAPPUCINO - Espresso with steamed milk, topped with a deep layer of foam   |           | £3·10                                   |
| CAFÉ LATTE - Rich, full-bodied espresso in steamed milk, lightly topped with foam  |           | £3·10                                   |
| IRISH COFFEE with Jameson  |           | £6·25                                   |
| BAILEY'S COFFEE  |           | £6·25                                   |
| FRENCH COFFEE with Grand Marnier   |           | £6·25                                   |
| ITALIAN CLASSICO with Amaretto   |           | £6·25                                   |
| CALYPSO COFFEE with Tia Maria  |           | £6·25                                   |
| HOT CHOCOLATE - Indulgent, smooth and chocolate-y  |           | £3·10                                   |

**TEA** - Choose from different blends of black, green and herbal teas - there's one to suit every mood £2.60